

SOUPS & SALADS**ROASTED MUSHROOM SOUP**

ROASTED OYSTER AND SHIITAKE MUSHROOM
WITH TRUFFLE CROUTONS CUP 5 BOWL 8

SOUP DU JOUR CUP 5 BOWL 8**SHAVED KALE**

KALE, BRUSSELS SPROUTS, RED CABBAGE,
ROASTED PUMPKIN SEEDS, AND SEASONAL
BERRIES WITH POPPY SEED VINAIGRETTE 9

SPINACH SALAD

BABY SPINACH, HONEY CRISPY APPLE, CANDIED
WALNUTS, BACON, BLUE CHEESE AND MAPLE
DIJON DRESSING 11

SEASONAL SALAD

SEASONAL GREENS, PICKLED RED ONION,
ROASTED HAZELNUTS, CONFIT ARTICHOKE AND
SHAVED PECORINO WITH GORGONZOLA
DRESSING 11

STARTERS**SEASONAL OYSTERS**

OYSTERS SERVED WITH SEASONAL FRUIT
MIGNONETTE 1.50 EACH 1/2 DOZEN 8

CHEESE BOARD

CHEFS SELECTION OF CHEESES SERVED WITH
FRESH FRUIT, LANCASTER JAMS, CANDIED
WALNUTS AND CROSTINI 16

CRISPY ARTICHOKE HEARTS

CRISPY ARTICHOKE, LEMON ZEST & SICILIAN
OREGANO SERVED WITH LEMON AIOLI 9

GARLIC & HERB SHRIMP

WILD CAUGHT SHRIMP IN A WHITE WINE AND
HERB SAUCE SERVED WITH GRILLED SOUR
DOUGH 13

SHRIMP COCKTAIL

CLASSIC SHRIMP COCKTAIL SERVED WITH
LEMON AND COCKTAIL SAUCE 12

SMOKED MOZZARELLA

HOUSE SMOKED MOZZARELLA BREADED AND
FRIED, SERVED WITH ROMESCO SAUCE 9

CRISPY BRUSSEL SPROUTS

BRUSSELS SPROUTS FRIED AND TOSSED WITH
BACON, CHILE, LIME AND SHALLOT 9

TRUFFLE FRIES

HAND CUT KENNEBEC POTATOES, SHAVED
PECORINO ROMANO, TRUFFLE OIL & CRISPY
LARDON SERVED WITH LEMON AIOLI 9

SHORT RIB BURGERS**BOURBON**

HOUSE MADE JIM BEAN KENTUCKY STRAIGHT
BOURBON SAUCE, TOPPED WITH SMOKED GOUDA
CHEESE 12

DRUNK NOIR

AGED CHEDDAR, MUENSTER AND GRUYERE
CHEESE TOPPED WITH EXTRA THICK CUT BACON
AND RED WINE BALSAMIC ONION 14

MUSHROOM

ROASTED CRIMINI AND SHIITAKE MUSHROOMS
TOPPED WITH GRUYERE CHEESE 14

MAIN**CRISPY SALMON**

SERVED WITH HOLLANDAISE, MUSHROOM
RISOTTO AND PICKLED CIPOLLINI ONION 23

OLIVE OIL POACHED TROUT

OLIVE OIL AND SAGE POACHED TROUT WITH
KENNEBEC POTATO PUREE AND ROASTED
TOMATO 19

PAN SEARED SCALLOPS

FINGERLING POTATOES, ROASTED CARROT AND
LEMON AIOLI FRISEE SALAD 28

HALIBUT

WHITE WINE HERB MARINADE WITH HARICOT
VERT & ROASTED TOMATO 32

STRIPED BASS

BROWN BUTTER CAPER SAUCE, JASMINE RICE
AND GRILLED BABY BOK CHOY 24

STRIP STEAK

BEEF FAT POTATOES AND ROASTED OYSTER
MUSHROOM WITH ARTICHOKE PUREE AND
ROSEMARY JUS 26

BRAISED SHORT RIBS

SWEET AND SAVORY BRAISED IN A RED WINE
AND FIG SAUCE ATOP CREAMY STONE GROUND
GRITS, ROASTED PARSNIPS AND CANDIED
CALIFORNIA MISSION FIG 25

BERKSHIRE PORK CHOP

GRILLED TO PERFECTION SERVED WITH TRUFFLE
MAC & CHEESE, GRILLED ASPARAGUS & APPLE
BACON MOSTARDO 24

AIRLINE CHICKEN BREAST

BELL AND EVANS CHICKEN PAN SEARED SERVED
ATOP A BED OF ENGLISH PEAS, SLIVERED
ASPARAGUS, CHERRY TOMATO, COUNTRY STYLE
HAM AND WHIPPED HONEY GOAT CHEESE 21

Addition Side Options – Haricot Vert...5 – Grilled Asparagus...6 – Kennebec Puree...4 – Mushroom
Risotto...7– Stone Ground Grits...4 – Truffle Baked Mac and Cheese...7- Lobster Mac...14-

*THE CONSUMPTION OF RAW MEAT, POULTRY, OR SEAFOOD COULD INCREASE YOUR RISK OF FOODBORNE ILLNESS